

***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	18 August, 2015
Location	Favilla Brothers, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Bob Favilla
Pat Favilla	Brent Radke – New Belgium
Jared Favilla	Joe Palausky - Boulevard
Paul Dickman – John I. Haas	Val Peacock - HQG
Anders MacCarthy – Sierra NV	Eryn Bottens – Boston Beer

Operations Description

Open faced picking building with two old Belgian picking machines. Under considerable construction when we visited.

Two parallel drying facilities. The older has a wooden roof and fans – the newer kiln has no ceiling insulation and fans in the apex of the roof. Bird-proofing in both good but a few open spots.

Baling area is in the newer kiln building.

Areas of Concern

Much of the clutter & kitchen appliances were removed from the picking area during construction. A big improvement! It is hard to tell how bird-proof the building will be when put in order – but with the great improvement with the older kiln, we are confident.

The older kiln area is vastly improved. Sealed up nicely and cleaned-up. Less evidence of birds in the newer kiln.

A lot of the clutter removed from the baling/cooling area. Much improvement everywhere!

Recommendations

Do your best to bird-proof the picking facility after the harvest.

On the north wall of the old kiln, there are some spots near where the wall meets the ceiling where birds can get in. These should be screened.

You did a wonderful job of fixing up the old kiln building. Your efforts have been noticed and greatly appreciated.

***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***